ENORMOUS SUPPLIES OF FOOD AS-TONISH THE VISITOR.

Everything Handled with Greatest Economy and No Waste Allowed.

Philadelphia Ledger.

that are prepared in the same hotel for dinthat the quantities of other foods are pr)opened one of the refrigerators for a friend to inspect the other day.

last you for several weeks," the visitor remarked.

"Oh, no," smilingly replied the chef; "this is just one day's supply. The butcher brings us the same amount every day

ton of beef is consumed each day in this hotel he begins not to be surprised at that it gives them the appearance of horianything else he hears. Dozens of cooks and assistant cooks are scurying around the kitchen each day as though they were wound up. Great vessels of the daintiest another are dozens of fowls strung up in Europe. In China, for instance, we broths and consomme and other kinds of by the neck. The most wonderful thing played a part far below England's. The setsoup; delicate salads in lumps so large that they look as if they might last a such bulk that it would seem that a whole county was necessary for their producinforms the visitor is eaten (devoured kitchen,

seems a better word) in a single day.

of smaller stoves, some twenty or thirty in number. The heat emitted from this row of blazing furnaces is terrific, but the cooks have grown used to it. Four or five men are busy all the time shoveling coal in the round openings on top so that the heat will never decrease while food is being cooked. After the regular meal hours the fire is allowed to die down in all but one or two stoves, which are kept in use for the irregular eaters. The fire is built up three times a day, once about 5 o'clock in the morning, again about noon and then

about 5 o'clock in the afternoon. ways occupy a large part of the floor just below the level of the street. Every department of the culinary work has a room to itself, and the superintendent in each room is some cook who has proved himself an artist in that particular line. He has supervision over all the baking and broiling, or whatever kind of cooking is done

COOKS AND HELPERS. The number of servants varies, of course, with the size of the hotel. In a large and five cooks. Besides these there are numerous helpers who carry the raw meats to the stoves, or clean the tables, or wash dishes, or do something else that does not require any great skill. The wages of the cooks are paid anywhere from \$50 to \$150 a month, according to their experience and er occupation, there are many different grades. And it is the ambition of each cook to make his work so perfect that he the next highest. The goal toward which every ambitious cook looks forward is the day when he will be appointed chef and placed at the head of all the cooks in the

of other chefs. One of the most interesting features of the management of a big kitchen is the absolute rule of the chef. Off on one side he has his little office, where he sits and gives out orders in a truly regal fashion. His work is almost entirely in the way of general directions to the cooks and in the purchase of large food supplies. To obtain his responsible position he must be thor-oughly familiar with the minutest details that long before his mental trouble was of the duty of each individual cook. He openly acknowledged. Admiral Sampson is the supreme adviser; what he doesn't know about the art of cooking is apt to be not worth knowing. When anything goes wrong it is to him that word is always brought, and he is generally able to set the trouble right by a few words of ad-

vacancies are caused by retirement or death

Having gone through all the stages neces-sary and having proved by diligent application and real ability that he is efficient, his duties are far from arduous. When a visit-or went to see a chef at one of the "swell" tels he found that important personage sitting in his office reading an "Old Sleuth" story. That this was a favorite way of bethe hours was shown by shelves full of dozens or more of the same paper-backed books, all of them with the most bloodcurdling pictures on the outside.

The salary of a waiter, even the best, is not more than a third as much as that of a cook. The reason for this is that the hotel management prefers that the patrons should pay the waiters in tips rather than for themselves to do so. The regular pay in most cases is only \$20 a month, and the rest comes from the tips of the diners. As a result of these tips the waiter gets. a result of these tips of the diners. As a result of these tips the waiter gets on the average \$75 or \$80 a month.

In the hotel kitchen a stranger is told that every day 150 pounds of butter are used for cooking purposes. This is not the very best quality of butter. In addition to this however, the cooks use twenty pounds this, however, the cooks use twenty pounds

of the very best fresh butter for seasoning soups, broths or salads.

The quantity of milk is even more surprising. Not a day passes but what at least twenty-five gallons are used for cooking purposes alone, and it is often thirty-five gallons. Besides this twelve or fifteen gallons of pure cream are used for cooking every day, and this does not include what is used for the making of ice cream. Count-ing the cream that is frozen the daily supply is in the neighborhood of fifty gallons.
All the milk and cream used in first-class hotel kitchens is of the best quality that can be procured and is not, like the butter, of an inferior variety.

HOTEL CREAM FREEZERS. A very interesting feature in the preparation of the different kinds of food is the method by which the ice cream is sometimes frozen. The freezer is run by steam. The vessel containing the material is circular at the top and goes off into a point at the bottom. It is inclosed by ice and then who did not communicate it to Commodore revolved at the rate of many hundreds of revolutions a minute. The wings, attached

to an upright rod on the inside, keep the

contents in motion all the time, and the cream is ready for use in about two or three minutes. The vessel is rapidly emptied by a mechanical device, and then a different variety of cream is poured in, and the profreezer the great quantity of cream neces-sary is frozen in about a tenth of the time that would be used up without the help of All over the kitchen are immense pipes that carry out the hot and ill-smelling air. the other pipes that bring in fresh air. Fans

runs by machinery force the hot air up through the pipes and cause the fresh air to circulate freely through the whole cooking department. Just above each stove there is son's famous magazine article, in which a large funnel, with its mouth down, into Commodore Schley was accused of withwhich rises the steam from frying meats

and vegetables.
In the hotel already referred to three barrels of potatoes are consumed every day of the year. This is the minimum amount. Besides these white potates they use daily one barrel of sweet potatoes, a quarter of a | to the article did not prove that he wrote it.

on the average a ton of meat a day. This sounds more like what a gang of tigers made this statement there was much harsh would eat, but the chef is willing to take criticism of Sampson, which, it is now an oath that the quantity is correctly stated. The kind of meat that is the favorite is beefsteak. Of this the daily supply is between three hundred and fifty and four hundred pounds. For roasting alone three manded by the Navy Department for at

IN A BIG HOTEL KITCHEN or four whole lambs are used every day. For chops there are bought daily six lambs and from fifteen to eighteen legs of mutton. Two hundred gallons of soup are cooked every day. For each variety there is an immense caldron hanging over a blazing attack the Spaniards, and it was he who furnace. The soup is mixed in here before the fire has reached a great heat, and then it is ladled out when desired. When a waiter comes up and gets a plate of soup an onlooker thinks of comparing the operation with the taking of a cup of water out of the Atlantic ocean, so little difference is of the fact, which was known to the dethere in the quantity still in the caldron.

WHERE FOWLS ARE ROASTED: kitchen before would think that every day must be Thanksgiving day if he went into the room where the fowls were being roasted, for every day at least eighteen When one orders a plate of soup in the turkeys are eaten, the average number dining room of a large hotel it is hard for being about twenty. Of ducks ten are him to realize, even after his friend the chef roasted daily, and about the same number has told him, that the plate contains one are broiled. Five dozen chickens are portion out of an aggregate 200 gallons roasted every day, and three or four dozen smaller ones are broiled. After all the ner every night. Inquiry reveals the fact | meats have finished cooking they are put in warmers, where they can remain at the same temperature without being cooked portionate to the 200 gallons of soup. A chef | any more. The roasting ovens are entirely separate from the stoves where the frying and broiling are done. They are kept at efficiency which has distinguished such great heat all the time that it takes partment under its present head. "I see you have laid up enough meat to only a very few minutes for raw meat to

become completely done.

Every large hotel uses such a large amount of ice that it is found much more in the words of one of the greatest English economical to have a private ice plant, in which the ice is manufactured by the ton. Instead of packing ice in each refrigerator | as much during two years as had any other they have a pump that sends cold air through all of them. To look into one is to see what appear to be large bars of solid When the stranger learns that a whole see what appear to be large bars of some promotion to the secretaryship of state. on which the frost has formed so thickly | The American-Spanish war had just come

meat or vegetable. In one of the large ones there is nothing but table butter; in

emptied every day and replenished the after the war constituted a difficult task next morning. By the door of every re- for our State Department; but the settlepack of wolves for a week; vegetables in frigerator is an electric button, with which ment was made with credit. the chef turns on the light before he shows In 1899 occurred the outbreak of the Boer the visitor the inside. Everything is in war. To the world one principal result of "apple-pie order," and when anything is that war was secured by the American tion; cylinders without number filled with all varieties of ice cream—all this the chef is one of the most notable things about the state of the visitor is eaten (devoured in the chef is one of the most notable things about the chef is one of the most notable things about the chef is one of the most notable things about the chef is one of the most notable things about the chef is one of the most notable things about the chef is one of the most notable things about the chef is one of the most notable things about the chef is one of the most notable things about the cheft is one of the most notable things are cheft in the cheft is one of the cheft is one of the most notable things about the cheft is one of the most notable things about the cheft is one of the most notable things about the cheft is one of th

As one would suppose after seeing the enormous amount of eatables, the cooking arrangements are proportionately extensive. The whole side of a long room seems a tank of boiling water. After it has been On closer inspection it proves to be a series is dipped in another tank. After they have been through three tanks of boiling water the dishes are clean, and need only to be dried by a servant, who stands near with a towel. The water is being changed all the time, and is always kept at the boiling

It is only the china that is washed this way. The silver is washed by machinery once a week, but every day it is done very carefully by hand.

is boiled in an enormous nickel colored

cylinder. This is kept very hot all the

coffee he turns a little spigot near the botare cooked in the same way. One of the first principles in the agement of a large kitchen is that nothing must be wasted. Nothing of the "left over" is allowed to be thrown away. the partly eaten loaves of bread are either ple who are glad to get anything to put in their mouths. One of the ways of disposing of refuse is to send it to the poultry yards for the chickens, and from the favored yard the chef gets a considerable reexpensive resort may be employed twenty- duction when he buys poultry. Right along with the principle of economy is that of cleanliness. Dirt is noticeable only by its absence. Women are continually busy keep-

ACTED FOR SAMPSON.

ing the tables and floor spotless.

Part Played by Chadwick and Staun-

Washington Post. fact that Admiral Sampson was suffering from the disease which finally killed him a full year before he was assigned to the command of a squadron in the war with kitchen of some hotel. The cook in a large hotel, having proved his ability, is often offered the position of chef in a smaller hotel; from there he hopes to rise gradually to the same position in a large hotel when hence the record of the issues growing out

> of the Spanish war has been incomplete. Naval officers are not permitted to talk for publication about such matters, and the lips of all who are in a position to speak on the subject are sealed so far as public utterance is concerned. But it has been known to naval officers and others openly acknowledged, Admiral Sampson was in no condition to transact important who were aware of the circumstances, the claim that the admiral's illness was caused by criticism of his naval operations. It

> properly have been bestowed upon some of his subordinates. Cuban commission, which sat immediately after the cessation of active military operations, but before the war was offi-

That he was a victim of aphasia during the campaign is established now. It was known here before, and there was only pity for the admiral. Whatever criticism there has been among those who knew the facts has been made upon those who, knowing his condition, sent the sick man to command a fleet in war time and per-

to command a fleet in war time and per-

form exhausting duties. The strain upon him was, of course, greatly lessened by his immediate sub-ordinates, who took charge of much of his work. This is particularly true of Captain Chadwick, his flag captain and adviser. It has been hinted that Captain Chadwick was responsible for much of what was done at Santiago. Another of those who took the admiral's work upon their shoulders was Lieutenant Sidney A. Staunton, his

It was Lieutenant Staunton who wrote the famous 4th of July dispatch, begin-ning: "The fleet under my command." It was Staunton also who prevented the sending of Commodore Schley's dispatch announcing the victory. It is understood that it was Staunton who wrote the "Gunner Morgan letter," and that it was Staunton who read the proofs of Maclay's his-

During the progress of the court of in-quiry, held in Washington last year, a strong effort was made by counsel to show that, in fact, it was Captain Chadwick, and not Admiral Sampson, who did most of the things complained of by them. It was Captain Chadwick who received the Cuban signal code from Commander McCalla and Schley, as a result of which Schley lost three days at Cienfuegos, Captain Chad-wick himself testified that he advised Admiral Sampson against sending a dispatch congratulating Schley on his success in finding the Spaniards at Santiago.

A distinguished naval officer of the high-

est rank in the service was in attendance upon the court of inquiry, ready to go upon the stand and give testimony, showing that the dispatch ascribed to Sampson, accusing Schley of reprehensible conduct, was, in fact, dictated by another officer. On the day when he was to testify it became so manifest that the court would not receive any testimony relating to the officers of the New York that he was not put upon

the stand. When at the court of inquiry counsel at-tempted to put in evidence Admiral Sampdrawing his squadron twenty-five miles from the harbor every night, objection was made by the Navy Department's counsel. One of the latter, Mr. Hanna, remarked significantly that the mere fact that Admiral Sampson's name was signed barrel of sweet potatoes, a quarter of a barrel of carrots and the same quantity of turnips. Large quantities of lighter vegetables are cooked every day.

Altogether the most astounding information that the visitor received is that the men and women who patronize hotels eat told Sampson or any one else this, and

tacking that officer in an interview. It was he who figured most prominently in the in-terviews between Admiral Sampson and General Shafter, when Shafter tried to get the squadron to go into the harbor and drafted the letter calling upon General

Toral to surrender. There was much speculation yesterday about the reason for the appointment of Sampson, who was then a captain, to command the North Atlantic squadron, in view partment, that he was a victim of aphasia. There were many officers who were desirous to command the squadron, but it would have had to go, in the first instance, to either Captain Sampson or Commodore Schley. For the present it can be only a matter of speculation whether any of them was instrumental in securing the appoint-ment of Sampson instead of Schley.

MR. HAY'S DIPLOMACY.

guished Service to the Country.

The Outlook. The signing of two treaties within a week at the American Department of State calls renewed attention to the activity and efficiency which has distinguished the de-

In 1898 the American ambassador to England relinquished his duties there, having, statesmen of our day, accomplished twice American envoy during a longer tenure of office. Col. John Hay left London to accept to an end. Our relations with England were There are dozens of the refrigerators, scarcely closer than they are now with each one devoted to a different variety of Germany. Despite Manila, our title to position as a world power was not yet conceded is that all of these cold-storage rooms are | tlement of various and complicated issues

not contraband of war, unless there were The number of dishes used every day is evidence that the food was intended for may invoke justice by this guarantee o

> In the beginning of 1900 our State Depart-ment won for the world that which England had long been trying to obtain from Russia, France and Germany-the open China. Henceforth, whether territorial integrity be preserved or not, it is agreed among the powers trading with China that Chinese ports shall remain open on equal terms to the commerce of all nations. The joint agreement of the powers obtained at our instance, is justly regarded by the American government as having al the solemnity of a treaty.
>
> Later in 1900 occurred the Boxer rebellion in China. If it had not been for American intervention, the chief result to the world of that rebellion would have been the partitioning of the Flowery Kingdom among the powers. As an American secretary of state had insured Chinese commercial integrity, so now he sought to preserve territorial integrity, despite sneers from every chancellery in Europe; the Chinese govern-

ment was treated by us, during the entire

but to all civilization, was apparent as soon as the smoke of battle had cleared away. Our task was by no means accomplishe however. During the international discusus to protest against and to put an end to the secret agreements which Russia was Following this, in disapproval of the allies' outrageous punitive expeditions, the State Department advised the administration to withdraw from China all United States troops, with the exception of the legation guard. So little did supposedly intelligent European anthorities understand this that The establishment beyond doubt of the London Spectator actually described our course as "timid and vacillating," and of the powers." Next, though opposed by warranted delay, the American Department of State secured the evacuation of China nally, there remains to the department the hard task of inducing tolerant treatment in the matter of the Chinese indemnity.

cause of international arbitration, first at Pauncefote treaty, supplanting the outworn ment concerning its treatment of the Jews; canal treaty with Colombia; finally, the Hay-Herbert treaty looking towards the settlement of the Alaskan question, the last of the great points of divergence be tween America and England.
At the dinner of the Ohio Society in New York city the other evening, one of the speakers declared that Mr. Hay's name also accounts for the indignation of his would stand in history alongside Webster's friends over criticisms which might more and Clay's, in view of services rendered to the legitimate enhancement of American

retary has adhered to an unselfish policy. the candor, frankness, straightforwardness, cially closed. At the sessions of that com- of his methods, are in welcome contrast to mission his condition of health was man- the selfishness, secrecy, indirection, delay, ifest to his colleagues. The commission and, wherever possible, the harshness of was often obliged to practically transact other methods. If America has become its business without him, and during its | world power, it is largely because of the sesions he was frequently unaware of what success of the new American diplomacy. representing not so much material as ideal

The magazines have discovered that the Hon. Joe Cannon is to be the speaker of the next House. And when the magazines catch up with an idea they are not at all stingy in the matter of space.



The burnished plumage of the peacock owes its brilliancy and splendor to a healthful condition. Let the bird be sickly, and the plumage droops and grows dull. There is ture to the rule that beauty depends on

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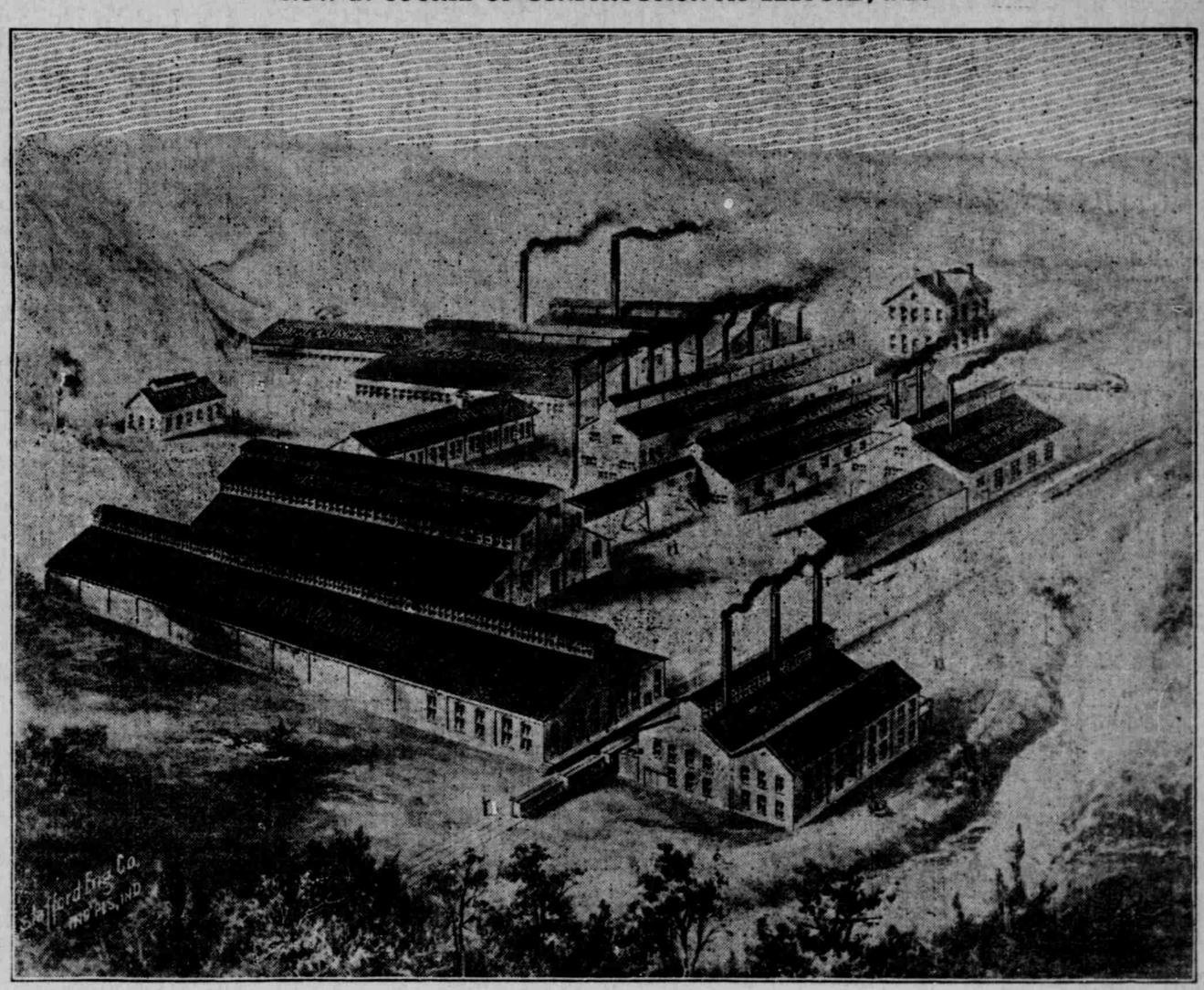
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